

LOS HERMANOS

THE FRUIT FOR OUR CLASSIC SPANISH STYLES IS SOURCED FROM PREMIUM VICTORIAN COOL CLIMATE REGIONS. LOS HERMANOS MEANS 'THE SIBLINGS' AND WHAT MORE APPROPRIATE WAY TO CELEBRATE ROLLO AND ZOE'S INFLUENCE IN THE FAMILY BUSINESS. WE REALISE IT'S A BIT INDULGENT, BUT WE HAVE ALWAYS LOVED SPAIN, ESPECIALLY ITS FOOD AND WINE.

SALUDOS (ALBARINO) 2025

With a shortage of Gros Manseng grapes this year we have decided to produce our 2025 Saludos with another classic Spanish variety - Albarino. While not a traditional Basque variety, Albarino has proven to be the perfect substitute for our much-loved spritzzy, dry, "aperitivo" white.

VINTAGE

The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

WINEMAKING

Research has taught us that cool and clean is the way to go when making this style. After hand harvesting and whole bunch pressing the juice was settled for 48hrs with the help of pectolytic enzyme. The clarified juice was then racked to a temperature controlled stainless steel tank before inoculation with an aromatic yeast for a prolonged, cool ferment. Once dry the wine was immediately sulphured (without malolactic fermentation) and allowed to settle for around 8 weeks before stabilisation and filtration in preparation for bottling. The finished wine was bottled with the retention of a significant amount of CO₂ to give it a lovely spritzzy finish.



TECHNICAL DATA

VITICULTURE

REGION *Alpine Valley, Victoria*

BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	6.98 g/L
PH	3.15
RESIDUAL SUGAR	Dry
CO ₂	3.5 g/L
MALOLACTIC	0%

TASTING NOTES

NOSE

Delicate florals layered with enticing notes of apple blossom and oyster shell.

PALATE

A bright, fruit-driven palate with a gentle spritz from the retained CO₂.

DRINK WITH

Battered oysters, salt cod croquettes, cider glazed chorizo.

CELLARING

Drink now

RELEASED

November 2025

RRP

\$26

